

Almond Pancake Mix

Ingredients:

- 3 cups nonfat dry milk
- 2½ cups all-purpose flour
- 1 cup whole wheat flour
- 1 cup almonds, finely ground
- 2/3 cup baking powder
- ½ cup sugar
- 1 tablespoon salt

Instructions:

In a large bowl, stir all ingredients together until well blended. Store in a re-sealable plastic bag. Yield about 7½ cups pancake mix, enough for 3 batches of pancakes.

To make pancakes: In a medium bowl, combine 2½ cups pancake mix, 1¼ cups water, 1 egg, and 2 tablespoons vegetable oil. Stir just until moistened. Heat a greased griddle over medium heat. For each pancake, pour about ¼ cup batter onto griddle and cook until top of pancake is full of bubbles and underside is golden brown. Turn with a spatula and cook until remaining side is golden brown. Re-grease griddle as necessary.

Yield about 1 dozen 5-inch pancakes.

Almost Impossible Basic Baking Mix

Ingredients:

- 2¾ cups all-purpose flour*
- 1/3 cup nonfat dry milk powder
- 1 tablespoon sugar
- 1 tablespoon double-acting baking powder
- 1 teaspoon salt
- 6 tablespoons solid vegetable shortening

Instructions:

*To vary the mix, replace half of the flour with whole-wheat flour or cornmeal. Combine flour, dry milk, sugar, baking powder, salt and shortening in food processor. Pulse until mixture is well blended and smooth. Store in container with tight-fitting cover in cool place for up to 4 weeks. Stir well before using.

Bake-It-All-Mix

Ingredients:

- 2 cups vegetable shortening
- 9 cups all-purpose flour; sifted
- 1 tablespoon salt
- ¼ cup double acting baking powder

Instructions:

Combine sifted flour, salt and baking powder. Stir well. Sift into a large bowl or pan. Add shortening. Use a pastry blender to distribute shortening throughout dry ingredients until the mixture resembles coarse cornmeal and small peas. The Bake-It-All Mix is now ready to use or store in a canister on your cupboard shelf. A cool area is desirable.

Yield: About 12 cups

Basic Breakfast Bread Mix

Ingredients:

- 6 cups all-purpose flour
- 1 cup instant nonfat dry milk
- ¼ cup baking powder
- 2 teaspoons salt
- ½ cup sugar
- ¾ cup shortening

Instructions:

Combine first 5 ingredients. Cut in the shortening until thoroughly mixed. Place in an airtight container, and store in a cool, dry place; it will keep for 6 to 8 weeks.

Yield: 8½ cups

Basic Cake Mix

Ingredients:

- 8 cups cake flour
- ¼ cup baking powder
- 2½ cups vegetable shortening
- 6 cups sugar
- 1½ teaspoons salt

Instructions:

In a large bowl, sift together cake flour, sugar, baking powder and salt. Mix well With a pastry blender, cut in shortening until the mixture is as fine as cornmeal. Put in a large airtight container. Label as Basic Cake Mix and store in a cool dry place. Use within 10 to 12 weeks.

Makes about 16 cups of mix.

Basic Cookie Mix

Ingredients:

- 8 cups unbleached flour
- 2 cups brown sugar, firmly packed
- 1½ teaspoons baking soda
- 2½ cups granulated sugar
- 4 teaspoons salt
- 3 cups vegetable shortening

Instructions:

Sift dry ingredients together into a large bowl, mixing well. With a pastry blender, cut shortening into dry ingredients until evenly distributed. Put into a large airtight container and label as Basic Cookie mix. Store in a cool dry place and use within 10 to 12 weeks.

Makes about 16 cups of mix.

Basic Pancake Mix

Ingredients:

- 10 cups all-purpose flour
- 2½ cups nonfat dry milk
- ½ cup granulated sugar
- ¼ cup baking powder
- 2 tablespoons salt

Instructions:

Combine all ingredients in a mixing bowl. Stir together to blend well. Place in a large container until ready to use or place in individual storage bags (1½ cups in each bag). Store in cool, dry place for up to 8 months.

Makes 13 cups of dry mix.

Basic Quick Bread Mix

Ingredients:

- 10 cups all-purpose flour
- 1/3 cup baking powder
- 1/4 cup sugar
- 1 tablespoon salt
- 1 teaspoon salt
- 2 cups shortening

Instructions:

Combine dry ingredients in a large mixing bowl. Divide flour mixture and shortening in half. Cut 1 cup shortening into half of flour mixture with a pastry blender until mixture resembles coarse meal. Repeat with remaining shortening and flour mixture. Combine mixtures. Store in an airtight container at room temperature up to 6 weeks. Refrigerate or freeze for longer storage.

Yield: 13 cups

Basic Sweet Bread Mix

Ingredients:

- 10 cups all-purpose flour
- 6¼ cups sugar
- 1 cup cornstarch
- 5 tablespoons baking powder
- 1 tablespoon salt
- 2½ cups vegetable shortening

Instructions:

In a large sifter, combine flour, sugar, cornstarch, baking powder and salt. Sift, in batches, into a large bowl. Use a pastry blender to a heavy-duty mixer to blend in shortening until mixture resembles cornmeal in texture. Spoon into a 20-cup container with a tight-fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks.

Makes about 17 cups of mix.

Biscuit Mix

Ingredients:

- 9 cups flour; sifted - cake and pastry flour preferred
- 1/3 cup baking powder
- 1 cup milk; powdered
- 2 tablespoons milk; powdered
- 4 teaspoons salt
- 1³/₄ cups shortening; vegetable

Instructions:

Sift all dry ingredients. Cut shortening into flour till mixture resembles coarse cornmeal. Store, well covered, in cool, dry place. Use for pancakes, waffles, biscuits or anything that you would use packaged biscuit mix.

Makes: 13 cups

Biscuit Mix

Ingredients:

- 4 cups flour - lightly spooned into cup
- 2/3 cup instant non fat dry milk
- 2 tablespoons baking powder
- 1 teaspoon salt
- 2/3 cup shortening

Instructions:

Mix dry ingredients thoroughly. Cut in shortening with pastry blender or mixer until fine crumbs are obtained and shortening is evenly dispersed. Store in tightly covered container in refrigerator. Use within 3 months.
a reflector oven.

"Bisquick" Substitute

Ingredients:

- 1 tablespoon baking powder
- 1½ teaspoons sugar
- 1 1/8 cups flour
- 2½ tablespoons canola oil

Instructions:

Sift together powder and sugar into flour. Sift together twice into large mixing bowl. Slowly add oil, cutting in with pastry blender (or 2 knives), until mix is consistency of corn meal. Store in tightly covered container at room temperature or may be refrigerated. Spoon lightly into cup and level with spatula. Use for pancakes, waffles, biscuits, coffee cake.

Bread Mix

Ingredients:

- 20 cups bread flour -- (5 pounds)
- 1¼ cups sugar
- 4 teaspoons salt
- 1 cup instant nonfat dry milk

Instructions:

Combine all ingredients in a large bowl. Stir together to distribute evenly. Put in a large airtight container. Label. Store in a cool, dry place. Use within 6 to 8 months.

Makes about 22 cups of mix.

Brownie Mix

Ingredients:

- 6 cups unbleached flour
- 4 teaspoons salt
- 1 can (8 oz) unsweetened cocoa
- 4 teaspoons baking powder
- 8 cups sugar
- 2 cups vegetable shortening

Instructions:

Sift together all dry ingredients into a large bowl and mix well. Using a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container and label as Brownie Mix. Store in a cool, dry place and use within 10 to 12 weeks.

Makes about 17 cups of mix.

Buttermilk Pancake Mix

Mix Ingredients:

- 2 cups buttermilk powder
- 8 cups flour, all-purpose
- ½ cup sugar, granulated
- 8 teaspoons baking powder
- 4 teaspoons baking soda
- 2 teaspoons salt

Pancake Ingredients:

1 egg, beaten
2 tablespoons vegetable oil
1½ cups pancake mix
1 cups water, or more -as needed

Instructions for making pancake mix:

Sift the ingredients together well. Store in a container with a tight-fitting lid.

Instructions for making 10 pancakes:

Mix ingredients until blended together. Let it stand five minutes. Cook some pancakes. Eat and enjoy.

NOTES:

Use the mix within 6 months of when you make it.

The pancakes made from this mix aren't as sweet as those made from Aunt Jemima mix, but they are good. You can always add sugar, of course.

If you can't find buttermilk powder in your local grocery store, try a bulk food store.

Carnation Basic Muffin Mix

Ingredients:

- 2½ cups all-purpose flour
- 1 cups rolled oats
- 1 cup sugar
- 1¼ cups Carnation instant skim milk powder
- 2½ tablespoons baking powder
- 1 tablespoon cinnamon
- 1 tablespoon salt
- ¼ teaspoon ground cloves

Instructions:

In a large mixer bowl, combine ingredients well. Store in a dry place in a sealed container for up to 6 months.

Children's Chocolate Cake Mix

Ingredients:

- 1 cup sugar
- 3 tablespoons unsweetened cocoa powder
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1/3 cup vegetable shortening

Instructions:

In a medium bowl, combine sugar, cocoa powder, flour, baking soda, and salt. Stir with a wire whisk until blended. With a pastry blender, cut in shortening until evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup of the mixture into each of 11 small containers with tight fitting lids or zip lock bags. Seal containers. Label with date and contents. Store in a cool dry place. Use within 12 weeks. Makes 11 packages Children's Chocolate Cake Mix for Easybake style oven.

To use:

To one container of mix add 4 teaspoons water. Stir with a fork or spoon until blended and smooth. Pour mixture into greased and floured 4 inch round miniature baking pan. Follow directions for child's oven or bake in mom's preheated 375° F oven for 12 to 13 minutes. Remove from oven and cool in pan on a rack for 5 minutes. Invert onto a small plate and remove pan. When cool frost with Children's Chocolate Frosting if desired. Serves 2 children.

Children's Chocolate Frosting

Ingredients:

- 2 cups powdered sugar -- sifted
- 3 tablespoons instant nonfat milk powder
- ½ cup unsweetened cocoa powder
- 6 tablespoons vegetable shortening

Instructions:

In a medium bowl, combine powdered sugar, milk powder and cocoa powder. (Sift cocoa if lumpy.) With a pastry blender, cut in the shortening. Spoon about 1/3 cup of mixture into each of 9 small containers or Ziploc bags and seal tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks. Makes 9 packages Children's Chocolate Frosting.

To use:

- 1 package Children's Chocolate Frosting Mix
- ¾ teaspoon water

In a small bowl combine Children's Chocolate Frosting and water. Stir with a spoon until smooth. Makes about 1/4 cup.

Children's Cookie Mix

Ingredients:

- 1½ cups quick-cooking oats
- ¾ cup all-purpose flour
- ¼ teaspoon baking soda
- ¾ cup brown sugar -- packed
- ½ cup vegetable shortening

Instructions:

In a medium bowl, combine oats, flour, baking soda and brown sugar. Stir to blend. Cut in shortening with a pastry blender until mixture resembles corn meal. Spoon about ½ cup mixture into each of 8 small containers or Ziploc bags. Seal bags tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks. Makes 8 packages Children's Cookie Mix. Each package makes 9 cookies.

To use:

- 1 package Children's cookie mix
- 2 teaspoons water
- 1 tablespoon raisins
- 1 tablespoon mini semi-sweet chocolate morsels
- sugar

Instructions:

Preheat Mom's oven to 350°F. If using a child's play oven follow manufacturer's directions for baking cookies. In a small bowl, combine Children's Cookie Mix, water, raisins, and chocolate morsels. Stir with a spoon until mixture holds together in one big ball. Shape one teaspoon of dough at a time into a ball. Arrange on ungreased cookie sheet. Butter bottom of a small drinking glass. Dip buttered glass bottom in sugar. Flatten each ball by pressing with sugar coated glass. Bake 10 to 12 minutes in mom's oven or as directed in child's play oven. Remove from oven. Cool on a rack. Each package of mix makes about 9 cookies.

Children's Lemon or White Cake Mix

Ingredients:

- 1 cup sugar
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon lemon flavored unsweetened drink powder -- (like Kool-aide)
- 1/3 cup vegetable shortening

Instructions:

In a medium bowl, combine sugar, flour, baking soda, salt, and drink powder. Stir with a wire whisk until blended. With a pastry blender, cut in shortening until evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup of mix into each of 10 small containers or ziplock bags. Seal containers tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks. Makes 10 packages Children's Lemon Cake Mix.

To use:

- 1 package Children's Lemon Cake Mix
- 4 teaspoons water

Instructions:

Preheat mom's oven to 375°f. If using child's play oven follow manufacturer's directions for baking cakes. Grease and flour a 4 inch miniature cake pan. In a small bowl, combine Children's Lemon Cake Mix and water. Stir with a fork or spoon until blended and smooth. Pour mixture into prepared pan. Bake 12 to 13 minutes in Mom's oven or as directed in play oven. Remove from oven. Cool in pan on rack for 5 minutes. Invert cake onto a small plate; remove pan. When cool frost with Children's White Frosting if desired. Serves 2 children.

Children's White Frosting Mix

Ingredients:

- 2 cups powdered sugar -- sifted
- 3 tablespoons instant nonfat milk powder
- 6 tablespoons vegetable shortening

Instructions:

In a medium bowl, combine powdered sugar and milk powder. Stir with a wire whisk to blend. With a pastry blender, cut in shortening. Spoon about 1/3 cup of mixture into each of 8 small containers or ziplock bags. Seal tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks. Makes 8 packages Children's White Frosting Mix.

To use:

- 1 package Children's White Frosting Mix
- $\frac{3}{4}$ teaspoon water

Instructions:

In a small bowl combine one package mix and water. Stir well with a spoon until smooth and creamy. Makes about $\frac{1}{4}$ cup frosting. A drop or two of vanilla may be added if desired.

Cookie Crumb Crust Mix

Ingredients:

- 6 cups unbleached flour
- 1½ cups brown sugar, firmly packed
- 1½ cups chopped nuts
- 1 pound butter or margarine, softened

Instructions:

Preheat oven to 375 degrees F. (190 degrees C). In a large bowl combine dry ingredients and blend well. With a pastry blender cut in butter or margarine until mixture resembles cornmeal in texture. Press mixture firmly into 2 unbuttered shallow baking pans. Bake about 15 minutes. Cool. Crumble and put in a large airtight container and label as Cookie Crumb Crust Mix. Store in a cool dry place and use within 4 to 6 weeks.

Makes about 10½ cups of mix.

Cookie Crumb Crust:

- 2 cups Cookie Crumb Crust Mix

Instructions:

Press about 2 cups crumb mix in a baking pan or 9-inch pie plate and bake according to directions for filling.

Cornmeal Mix

Ingredients:

- 4 cups unbleached all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 cup vegetable shortening
- 1 tablespoon salt
- $\frac{1}{4}$ cup baking powder
- $4\frac{1}{2}$ cups cornmeal

Instructions:

In a large bowl, combine flour, salt, sugar and baking powder. Stir to blend well. With a pastry blender, cut in shortening until evenly distributed. Add cornmeal and mix well. Put in a large airtight container. Label as CORNMEAL MIX and store in a cool, dry, place. Use within 12 weeks. Makes about $10\frac{1}{2}$ cups of CORNMEAL MIX.

Dry Baking Mix

Ingredients:

- 2 cups flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/3 cup shortening

Instructions:

Sift or mix dry ingredients. Cut in shortening until mixture resembles fine meal. Even better flavor if Butter Crisco is used as shortening

Easy Biscuit Mix

Ingredients:

10 c All purpose flour
2 c Shortening
1/3 c Baking powder
2 ts Salt
1/4 c Sugar

In a bowl stir together flour, baking powder, sugar, and 2 teaspoons salt. Cut in shortening until mixture resembles coarse crumbs. Store in an airtight container for up to 6 weeks at room temperature, or for up to 6 months in the freezer.

Flaky Pie Crust Mix

12 1/2 c Unbleached Flour
5 c Vegetable Shortening
2 tb Salt

-FLAKY PIE CRUST-

2 1/2 c Flaky Pie Crust Mix
1 Large Egg, Beaten
1/4 c ICE Water
1 tb White Vinegar

Combine unbleached flour and salt in a large bowl and blend well. With a pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container and label as Flaky Pie Crust Mix. Store in a cool, dry place and use within 10 to 12 weeks. Or put about 2 1/2 cups of mixture each into 6 freezer bags. Seal and label bags and freeze. Use within 12 months.

Makes about 16 cups mix, enough for 6 double pie crusts or 12 single pie crusts.

FLAKY PIE CRUST:

Crumble Flaky Pie Crust Mix, if frozen. Put mix in a medium bowl. In a small bowl, combine ice water, egg and vinegar. Sprinkle a spoonful of the water mixture at a time over the flaky pie crust mix and toss with a fork until dough barely clings together in the bowl. Roll out dough to desired thickness between 2 sheets of lightly floured wax paper. Place dough in 9-inch pie plate without stretching. Flute edges. If filling recipe calls for a baked pie crust, preheat oven to 425 degrees F. (220 degrees C.). Bake 10 to 15 minutes, until very lightly browned. Cool. Fill and bake according to directions for filling. For double crust pie, place top crust over filling, press and flute edges, and cut slits in top crust. Makes enough crust for one 9-inch double- crust pie or two single-crust pies.

Gingerbread Cookie Mix

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Cookies

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	all-purpose flour
3/4	teaspoon	salt
1/2	cup	sugar
1/2	teaspoon	baking soda
3/4	teaspoon	ground ginger
1/4	teaspoon	ground nutmeg

In a large mixing bowl, combine all the ingredients. Store in an airtight container.

Gingerbread Mix

8 c Unbleached Flour
1/4 c Baking Powder
1 ts Baking Soda
1 tb Ginger
2 c Vegetable Shortening
2 c Sugar
1 tb Salt
1 ts Cloves
1 tb Cinnamon

Sift dry ingredients together into a large bowl, mixing well. With a pastry blender, cut in the shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container and label Gingerbread Mix. Store in a cool, dry place and use within 10 to 12 weeks.

Makes about 13 cups of mix.

VARIATION: Substitute 2 cups of brown sugar for granulated sugar.

GLUTEN-FREE BAKING MIX:

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Breads Mixes

Amount	Measure	Ingredient -- Preparation Method
4	c	Rice flour -- finely ground
1 1/2	c	Potato starch flour
2/3	c	Tapioca starch

Donna German (The Bread Machine Newsletter) often cites recipes from the More Allergy Cooking with Ease by Nicolette M. Dumke.

MIX and use in recipes for flour/gluten free bread

Granola Mix

10 c Old Fashioned Rolled Oats
1/2 lb Shredded Coconut
1 c Sesame Seeds
1 1/2 c Brown Sugar, Firmly Packed
1 1/2 c Vegetable Oil
1/2 c Molasses
2 ts Cinnamon
Raisins Or Other Dried Fruit
1 c Wheat Germ
2 c Shelled Raw Sunflower Seeds
3 c Chopped Nuts
1 1/2 c Water
1/2 c Honey
1 1/2 ts Salt
3 ts Vanilla

Preheat oven to 300 degrees F. (150 degrees F.). In a large bowl combine oats, wheat germ, coconut, sunflower seeds, sesame seed and nuts (can include almonds, pecans, walnuts, or a combination of all of them). Blend well. In a large saucepan combine brown sugar, water, oil, honey, molasses, salt, cinnamon and vanilla. Heat until sugar is dissolved, but do not boil. Pour the syrup over the dry ingredients and stir until well-coated. Spread onto five 13 X 9-inch baking pans, or cookie sheets with sides. Bake 20 to 30 minutes, stirring occasionally. Bake 15 minutes longer for crunchier texture. Cool. Add raisins or other dried fruit, if desired. Put in airtight containers and label as Granola mix. Store in a cool dry place and use within 6 months.

Makes about 20 cups of mix.

Holiday Cookie Mix

Categories: Cookies

Yield: 1 servings

8 c All-purpose flour
4 c Packed brown sugar
1 tb Salt
1 1/2 ts Baking soda
1 1/2 c Shortening

Recipe by: CHRISTMAS COOKBOOK

Mix flour, brown sugar, salt and baking soda. Cut in shortening until mixture resembles fine crumbs. Place desired amounts of mix in storage containers. Seal tightly, label and refrigerate no longer than 10 weeks. To measure, dip dry measuring cup into cookie mix; level with straight-edged spatula. 15-16 cups cookie mix.

Note: Large roasting pan, plastic dishpan, vegetable bin or 6 qt mixing bowl can be used for mixing ingredients. Plastic containers, jars or large plastic bags can be used to store cookie mix.

Holiday Muffin Mix

Categories: Misc, Gifts, Holiday

Yield: 1 Servings

Patricia Dwigansfwds07a

5 c Flour
1 c Whole Wheat Flour
1 1/2 c Sugar
1 c Instant nonfat dry milk
1/4 c Baking powder
2 tsp salt
1 tbl cinnamon
1/2 ts Cloves

Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients; blend well. Store in airtight container at room temperature or in a cool, dry place. For gift giving, measure 2 cups mix (by dipping cup into mix) and place in airtight container or zipper- topped storage bag. Be sure to include recipe for Holiday Muffins. About 8 cups mix.

HIGH ALTITUDE -- Above 3500 Feet: Decrease baking powder to 2 1/2 tablespoons.

HOLIDAY MUFFINS

2 cups Holiday Muffin Mix

2/3 cup water 1 egg, slightly beaten
1/4 cup oil

Heat oven to 400 deg. Grease bottoms only of 12 muffin cups or line with paper baking cups. In medium bowl, place muffin mix. Add water, egg and oil; stir until dry ingredients are just moistened. DO NOT OVER MIX. Fill prepared muffin cups approximately 1/2 full. Bake at 400 deg. for 10 to 15 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm. 12 muffins.

TIP: 1/2 cup miniature chocolate chips or 1/2 cup pecan pieces can be added to batter.

HIGH ALTITUDE -- Above 3500 Feet: Bake at 425 deg. for 10 to 15 minutes.

HOMEMADE CORN BREAD MIX

Recipe By :

Serving Size : 16 Preparation Time :0:00

Categories : Breads Muffins

Amount	Measure	Ingredient -- Preparation Method
6	c	All-purpose flour
6	c	Cornmeal
2	c	Non-fat dry milk powder
1	c	Sugar
1/3	c	Baking powder
2	ts	Salt
1 1/2	c	Shortening that does NOT Require refrigeration

Stir together flour, cornmeal, dry milk powder, sugar, baking powder, and salt in an extra large mixing bowl. Cut in shortening with a pastry blender till mixture resembles coarse crumbs. Store in a covered airtight container or self-sealing plastic bag for up to 6 weeks at room temperature. (For longer storage, place in freezer container and seal; store in freezer up to 6 months. To use, allow mix to come to room temperature.)

To use mix for corn bread or muffins, lightly spoon into a measuring cup; level with a straight-edged spatula. Makes 16 cups of mix.

To bake corn bread or muffins: Grease or spray an 8x8x2-inch baking pan or 10 2 1/2-inch muffin cups with nonstick spray coating. Place 2 cups Corn Bread Mix in a large mixing bowl. If desired, add 3/4 tsp dried basil or thyme, crushed; or dried chives, chili powder, or poultry seasoning. Make a well in the center of the dry mixture. Combine 1 beaten egg and 3/4 cup water in a small bowl; add all at once to mix. Stir just till batter is smooth (do not overbeat). Pour batter into prepared pan or spoon into prepared muffin cups, filling each 3/4 full. Bake in a 425 degree oven for 20-25 minutes for corn bread, and about 15 minutes for muffins or till golden brown and a toothpick inserted near the center comes out clean. Makes 10 servings or 10 muffins.

Suggested to give mix as gifts along with baking instructions and perhaps a fancy muffin pan.

Homemade Quick Mix

Recipe By : _Make-A-Mix_ by Eliason, Harward & Westover

Serving Size : 1 Preparation Time :0:00

Categories : Quick Breads & Muffins Homemade Convenience Mixes=

Amount	Measure	Ingredient -- Preparation Method
8 1/2	cups	unbleached flour -- or all-purpose
4	tablespoons	baking powder
1	tablespoon	salt
2	teaspoons	cream of tartar
1	teaspoon	baking soda
1 1/2	cups	nonfat dry milk -- instant OR
1 1/2	cups	dry buttermilk powder
2 1/4	cups	vegetable shortening

In a large bowl, sift together all dry ingredients. Blend well. Cut in shortening by hand or with a heavy-duty mixer until the mixture resembles cornmeal in texture. Put into an airtight container; label with date and contents. Store in a cool, dry place. Use within 10-12 weeks. =

Makes about 13 cups of Homemade Quick Mix.

Variation: Use 4 1/4 cups unbleached flour and 4 1/4 cups whole wheat flour. Increase baking powder to 5 tablespoons.

Hot Roll Mix

5 lb Unbleached All Purpose Flour

4 ts Salt

1 1/4 c Sugar

1 c Instant Non Fat Dry Milk

Combine all ingredients in a large bowl. Stir together to distribute evenly. Put in a large airtight container. Label as HOT ROLL MIX and store in a cool dry place. Use within 6 to 8 months. Makes about 22 cups of HOT ROLL MIX.

Lemon Pie-filling Mix

2 1/2 c Pre-sweetened Lemonade Mix

1 1/4 c Sugar Or To Taste

1 c Plus 2 T Cornstarch

1 ts Salt

Combine all ingredients in a medium bowl, and mix well. Put into a 1 quart airtight container and label as Lemon Pie-filling Mix. Store in a cool dry place and use within 6 to 8 months.

Makes about 4 1/4 cups of mix.

Miracle Mix

Taken from a recipe compilation sent to me by Wendy Baker, Ontario Canada Guider

Ingredients:

- 3½ cups all purpose flour
- 2 cups whole wheat flour
- 2/3 cup instant milk
- ½ cup natural bran
- ½ cup wheat germ
- 3 tablespoons white sugar
- 2 tablespoons baking powder
- 2/3 cup shortening

Instructions:

In a large bowl, stir together flours (both types), milk powder, bran, wheat germ, sugar and baking powder. With two knives or pastry blender cut in shortening until evenly mixed and quite fine. Makes 8 cups of mix.

Moist Pie Crust Mix

5 lb Unbleached Flour
3 lb (1 Can) Veg. Shortening
1/4 c Unbleached Flour
2 tb Salt
3 c Cold Water

Combine flour and salt in a very large bowl. Mix well. With pastry blender cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Add cold water all at once and mix lightly until the flour absorbs all the water and texture resembles putty. If dough is too sticky, sprinkle a little flour over the top and mix until dough barely holds together in the bowl. Divide dough into 10 oblong rolls. Wrap each roll well with plastic wrap and heavy foil. Freeze and label as Moist Pie Crust Mix. Use within 12 months.

Makes 10 rolls of mix enough for 10 double pie crusts or 20

single pie crusts.

MOIST PIE CRUST: Partial thaw 1 roll of mix. Divide dough into 2 balls. Roll out dough to desired thickness between 2 sheets of lightly floured wax paper. Place dough in a 9-inch pie plate without stretching. Flute edges. If filling recipe calls for a baked pie crust, preheat oven to 425 degrees F. (220 degrees C.) Bake 10 to 15 minutes until very lightly browned. Cool. Fill and bake according to directions for filling. For double crust pie, place top crust over filling and flute edges, and cut slits in the top crust.

Makes enough for one 9-inch double crust pie or 2 9-inch

Muffin Mix

8 c Unbleached All-purpose Flour
1/3 c Baking Powder
1 c Vegetable Shortening
2/3 c Sugar
1 tb Salt

In a large bowl, combine flour, sugar, baking powder and salt. With a pastry blender, cut shortening into dry ingredients until evenly distributed. Put in a large airtight container. Label as MUFFIN MIX and store in a cool, dry place. Use within 10 to 12 weeks. Makes about 10 cups of MUFFIN MIX.

Oatmeal Cookie Mix

4 c Unbleached Flour
4 ts Salt
2 ts Baking Soda
3 c Vegetable Shortening
4 c Whole Wheat Flour
2 ts Baking Powder
6 c Brown Sugar, Firmly Packed
8 c Quick Rolled Oats

Combine all ingredients except the sugar, shortening, and oats in a large bowl. Blend well. Stir in brown sugar and mix well. With a pastry blender, cut in shortening until evenly distributed. Stir in oats and mix well. Put in a large airtight container and label Oatmeal Cookie Mix. Store in a cool, dry place and use within 10 to 12 weeks.

Makes about 24 Cups of mix.

VARIATION: Use 8 cups unbleached flour instead of 4 cups unbleached and 4 cups of whole wheat flours.

Oatmeal Mix

3 c Unbleached Flour
1 1/2 ts Salt
1 c Brown Sugar
3 c Rolled Oats
3 1/2 ts Baking Powder
1/2 c Granulated Sugar
1 1/2 c Vegetable Shortening

In a large bowl, sift together flour, baking powder, salt and granulated sugar. Stir in brown sugar. Mix well. With a pastry blender, cut in shortening until evenly distributed. Stir in oats and mix well. Put in large airtight container. Label as OATMEAL MIX and store in a cool, dry place. Use within 10 to 12 weeks. Makes about 9 cups OATMEAL MIX.

Prepared Pancake Flour
Categories: Bread Osg1966
Servings: 1

3 c Flour; pastry
1 c Corn meal
3 ts Baking powder ; heaping
1 ts Baking soda; heaping
1 tb Salt

Mix and sift ingredients 3 times. Keep in dry place. To use, take 1 c. mixture, add 1/2 c. dry bread crumbs. Beat 1 egg in cup, fill with sweet or sour milk, stir into dry mixture, add a little more milk if necessary to form a batter. Bake on hot griddle.

pudding & Pie Mix

5 1/2 c Sugar

1 ts Salt

2 3/4 c Unbleached Flour

1 1/2 c Instant Nonfat Dry Milk

Combine all ingredients in a large bowl; mix well. Put in a large airtight container and label as Pudding and Pie Mix. Store in a cool, dry place and use within 6 to 8 months.

Makes about 9 Cups of mix.

VARIATION: If you prefer cornstarch puddings, substitute 2 cups cornstarch for flour.

Quick Mix

8 1/2 c Unbleached All-purpose Flour
1 tb Salt
1 ts Baking Soda
2 1/4 c Vegetable Shortening
3 tb Baking Powder
2 ts Cream Of Tartar
1 1/2 c Instant Non Fat Dry Milk

In a large bowl, sift together all dry ingredients. Blend well. With a pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Put in a large airtight container. Label and store in a cool, dry, place. Use within 10 to 12 weeks. Makes about 13 cups of Quick Mix.

VARIATION:

Use 4 1/4 cups Unbleached All-purpose Flour and 4 1/4 cups Whole-wheat flour instead of 8 1/2 cups Unbleached All-purpose Flour. Increase baking powder to 5 Tablespoons.

Tea Biscuit Mix

categories: mixes, val's

yield: 12 cups

2 c shortening

9 c flour

1/4 c baking powder

1 1/2 tb salt

combine flour, salt, baking powder. Add shortening and cut into dry ingredients. Mixture should resemble coarse cornmeal. Store in covered jar. ----

Wheat Mix

6 c Whole-wheat Flour
1 1/2 c Instant Non Fat Dry Milk
1 c Sugar
1/4 c Baking Powder
3 c Unbleached All-purpose Flour
1 tb Salt
1/2 c Wheat Germ
2 c Vegetable Shortening

In a large bowl, combine whole-wheat flour, unbleached flour, dry milk, salt, wheat germ, sugar, and baking powder. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container. Label as WHEAT MIX and store in cool, dry, place. Use within 10 to 12 weeks. Makes about 14 Cups WHEAT MIX.

